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Zevenwacht Chenin Blanc 2015

A clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts and ripe pineapple and hints of yellow peach. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing. Serve well chilled



variety : Chenin Blanc | 100% Chenin Blanc
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.6 g/l **pH :** 3.42 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard : Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc. For the 2015 vintage we selected the fruit from 34 year old Chenin vines with a north south row direction. These old vineyards were harvested in three stages. Fruit that was exposed to direct sunlight, then fruit that was hanging partially in the sun and finally fruit inside the canopy (shaded fruit). This equipped the winemaker with luscious, gradually ripened fruit with a variety of flavours.

about the harvest:
Date of Harvest: end-March
Type of Harvest: Hand harvest in the cool morning.

in the cellar : 80% was barrel fermented (1st, 2nd and 3rd fill 500L barrels) and aged for 10 months on the lees to add to the complexity and rich mouth feel of the wine. Thereafter we selected and blended the 10 best barrels. This resulted in a full-bodied wine with a yellow fruit intensity.

Zevenwacht Wine Estate

Stellenbosch

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